Reveling in Radishes

You would have thought we were meeting Alice Waters herself by the great excitement Hannah Robertson (BA Culinary Mod 6) and I shared a couple of weeks ago. No, it was not a visit from one of the first farm-to-table chefs; our eagerness was for our first harvest from the garden — radishes.

Even the radish greens were consumed! After THE radish, many other beauties are developing in this little garden of ours. Life is happening! Take a stroll through the garden and see green tomatoes on the vine, tiny-for-now cucumbers growing from bright yellow blossoms, and fennel fronds that easily tower over a small child.

Hand grown
First bounty from the garden!

There are purple peppers peeking out from under the foliage, and canes full of green raspberries soaking up the sun and getting riper by the day. Already, we’ve harvested three pounds of potently peppery arugula, tender butter lettuce, and handfuls of radishes.

We’re growing a huge variety of herbs which have been used by the Certificate French Classic Cuisine class, by the Meat Fab classes to make fresh sausages, and for use every day by the staff and students in Dewey Café.

Come savor the freshness!

Caroline Thompson
BA Culinary student

Snapshots

NECI Day!
A fun celebration meal

Find out at the Feeding America project:

Dewey Garden in bloom
Thank you Caroline!

Garden Partnership
VCFA & NECI in action
The Dewey Café BUZZ...

New Computer Menu

New menu screens are in place to create a more pleasurable dining experience at Dewey Café. The screens are updated for lunch and dinner every day, as the menu is the number-one marketing tool of any food service establishment.

We hope these menus will be a resource to help guests find their selections more efficiently.

Join us for breakfast, lunch and/or dinner Mondays through Saturdays.

Suggestions?

Guest experience is the highest concern for Dewey Café staff. There are now comment cards placed on every table in order to gain feedback from our guests.

Diners are asked to drop their completed comment cards in the suggestion box near the entrance doors of Dewey Café. Information collected will be recorded after every meal period and used to increase the overall satisfaction of Dewey guests.

Our Concept

We have been working hard at re-energizing Dewey Café, using three simple words to get it right:

- Fun: for guests, students and staff
- Fresh: ingredients and presentations
- Flow: easy access to food choices

Please let us know what your experience has been like! Send your comments to mark.molinaro@neci.edu.

Back Burner...

- Online menu
- Online feedback
- Outdoor seating
- Swipe cards

Quick Bites:

Caroline showing off the first radish!

Brew Club at Dewey will start in August.

BA students of Professor Benjamin’s Marketing class with their wall mural designed for Dewey!

Culinary Tips and Trivia: Whole Wheat

Wheat has been a staple grain for thousands of years. The first wheat in the USA was grown in 1777 as a hobby crop. It is now grown in 42 states.

There is a growing number of people who have identified wheat as a possible intolerance.

Here’s a great website for some fun wheat trivia and facts: http://www.wheatworld.org/wheat-info/fast-facts/

Have fun learning more about wheat!

Chef Mark Molinaro